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EXTRAORDINARY

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PART II—Section 3—Sub-section (ii)

प्रतिकार से प्रकाशित

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इस भाग में भिन्न पृष्ठ संख्या दी जाती है जिसमें कि यह अलग पंक्तन के रूप में रखा जा सके।

Separate paging is given to this Part in order that it may be filed
as a separate compilation.

MINISTRY OF COMMERCE

NOTIFICATION

New Delhi, the 11th December 1967

S.O. 4448.—Whereas the Central Government is of opinion that it is necessary and expedient for the development of the export trade of India, in exercise of the powers conferred by section 6 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), to subject to quality control and inspection prior to its export, the dried fish mentioned in Annexure I to this notification;

And whereas the Central Government has formulated the proposals specified below for the said purpose and has forwarded the same to the Export Inspection Council, as required by sub-rule (2) of rule 11 of the Export (Quality Control and Inspection) Rules, 1964;

Now, therefore, in pursuance of the said sub-rule, the Central Government hereby publishes the said proposals for the information of the public likely to be affected thereby.

2. Notice is hereby given that any objections or suggestions with respect to the said proposals may be forwarded, within thirty days of the date of publication of this notification, to the Export Inspection Council, 'World Trade Centre' 14/1-B, Ezra Street (7th floor), Calcutta-1.

Proposals

(1) To notify that the dried fish specified in Annexure I shall be subject to quality control and inspection prior to its export;

(2) to recognise the specifications as set out in Annexure II to this notification as the standard specifications for the said commodity;

(3) to specify that the type of inspection detailed out in the draft Export of Dried Fish (Quality Control and Inspection) Rules, 1967 set out in Annexure III to this notification which the Central Government proposes to make under section 17 of the Act, shall be the type of inspection applicable in respect of that commodity; and

(4) to prohibit the export, in the course of international trade, of such dried fish unless the same is accompanied by a certificate issued by the Export Inspection Agency, Madras, established under section 7 of the Export (Quality Control and Inspection) Act, 1963 (21 of 1963) to the effect that the said commodity conforms to the standard specifications as recognised under sub-paragraph (2) and is export-worthy.

3. Nothing in this notification shall apply to the export by sea, land or air of samples of dried fish to prospective buyers, provided that each such sample does not weigh more than 2 kilograms.

ANNEXURE I

Varieties of dried fish

1. Seer (*Cybium*)
2. Angila (*Cybium*)
3. Balaya (*Thynnus*)
4. Parawa (*Caranx*)
5. Katta (*Chorinemus*)
6. Koduwa (*Sciaena* sp.—*Pseudosciaena*)
7. Lavaya (*Sarpanus*)
8. Spratts (*Stolephorus*)
9. Valainetholi (*Stolephorus*)
10. Kooney (*Penaeus*)
11. Prawns without Shell (*Penaeus*, *Metapenaeus*, *Parapenaeopsis*)
12. Prawns with Shell (*Penaeus*, *Metapenaeus*, *Parapenaeopsis*)
13. Shark (*Carcharinus*, *Sphyraena*, *Pristis*, *Galeocerda*)
14. Maduwa (*Trygon*, *Myliobatidae*, *Rhynchobatus*, *Rhinobatus*)
15. Anguluwa (*Arius*)
16. Anguluwa (*Arius*)
(*Tuticorin*)
17. Hurulla (*Sardinella sirm*)
18. Soodaya (*Sardinella gibbosa*)
19. Morello (*Hemirhamphus*)
20. Venganawa (*Pellona*)
21. Parawa Small (*Caranx*)
22. Kumbalawa (*Rastrelliger kanagurta*)
23. Thondaya Dried (Gr. I) (*Dussumeria*)
24. Chevva Keelam (*Lethrinus*; *Aprion*; *Lutianus*; *Gaterina*; and *Pristipoma*).
25. Jeela (*Sphyraena*)
26. Valakandam (*Chirotentrus*)
27. Thalapath (*Histiophorus*)
28. Magracheri (Prepared from *Carcharinus* Sp.)
29. Moothilla (*Elacate* Sp.).
30. Pulunno (*Lactarius* Sp.)
31. Thondaya Gr. II (*Dussumeria* Sp.)
(Wet Salted)
32. Thondaya Salted (*Dussumeria* Sp.)
33. Bolan (*Decapterus* Sp. *Caranx* Sp.)
34. Kolli Exocaetus Sp.
(Unsalted)
35. Kolli (Exocaetus Sp.)
(Salted)
36. Salaya (*Sardinella longiceps*)
(Oil Sardine of Malabar)
37. Salova (*Sardinella gibbosa*, *Sardinella fimbriata*, *Sardinella albella*, *Coilia* Sp.)
(Sardine of
East Coast)

ANNEXURE II

Specifications for Dried Fish

General :—Dried fish shall be wholesome. No pit-cured fish or fish oozing with water ("Pachhapad") "Semi-dried" "Half-dried", "Soft dried") or having 'red' (bacteria) or mould attack (fungal attack) or maggot-ridden or insect infested fish or re-conditioned fish shall be permitted for export.

Serial No.	Variety	Scientific Name (Species)	Method of cure in brief	Standards of quality					Other remarks
				Size	Appearance	Smell	Dryage*	Foreign matter	
1	2	3	4	5	6	7	8	9	10
1	Seer	Cybium	Cured with salt as Keelam only. It may be with or without head, or in case of Seer fish from the Malabar coast in split open form.	Above 37.5cm	Colour shall be brown or it shall be characteristic of well dried good Seer fish.	Shall not be that of rancid or decomposed smell	Moisture not more than 40%	Nil	Fish flesh shall be firm and shall not come off in shreds on examination.
2	Angila	"	Do.	Below 37.5cm	Do.	Do.	Well dried moisture not more than 40%	Nil	..
3	Bakya	. Thynnus	Do.	Above 25 cm. with or without head.	Dark coloured	Freshly cured smell shall not give any decomposed odour	Well dried moisture not more than 40%	Nil	..
4	Parawa	. Caranx	Do.	Above 25 cm. with or without head.	Brown coloured	Do.	Do.	Do.	..

I	2	3	4	5	6	7	8	9	10
5	Katta	Chorinemus	Cured with salt as Keelam only. It may be with or without head, without or in case of Seer fish from the Malaba coast in split open form.	Above 30 cm.	Brown coloured	Freshly cured smell shall not give any decomposed odour	Well dried moisture not more than 40%	Nil	..
6	Koduwa	Sciaena sp.— Pseudosciaena	Do.	Above 60 cm. with or without head.	Do.	Do.	Well dried moisture not more than 40%	Do.	..
7	Lavaya	Serranus	Do.	25 cm. and above with or without head.	Do.	Do.	Well dried moisture not more than 40%	Do.	..
8	Sprats	Stolephorus	Sun-dried and not salt-cured	Above 40 mm	White or coloured blackish brown	dull or shiny	Wholesome dried fish smell and not pungent	Well dried moisture not more than 20%	Broken bits of Sprats or any other fish or mixture of other varieties of small fish shall not be more than 5%. Sand, which is inherent to Sprats, shall be allowable upto a maximum of 7%.

9	Valaine-tholi	Stolephorus	Spratts without head as caught in gill nets. Sun-dried and not salt cured.	Above 4 cm	White or dull coloured or blackish coloured	Wholesome dried fish smelt and not pungent	Well dried. Moisture not more than 20%	Broken bits of Spratts or any other fish or mixture of other varieties of small fish, shall not be more than 5%	..
10	Kooney	Penaeus (Small) Acetes	Sun-dried and not salt-cured	Below 3 cm	Do.	Do.	Do.	Do.	..
11	Prawns without Shell	Penaeus, Metapenaeus, Parapenaeopsis	Boiled in brine, heads and shells removed, and pulp dried	Above 2.5 cm	Orange to pink in colour	Fresh & not pungent	Moisture not more than 30%	Heads, eyes, shells, tails, of prawns; broken pieces of prawns; pulp and shell dust shall add to tare	Sand and other beach shells or molluscs shall not be present.
12	Prawns with Shell	Penaeus, Metapenaeus, Parapenaeopsis.	Sun-dried	Do.	Do.	Do.	Do.	Broken pieces of prawns and loose bits not to exceed 5 %	Do.
13	Shark	Carcharimus Sphyrna Pristes Galeocerda	Salt cured as fillets or as Keelams	As pieces being held together at the candle or can be in the form of fillets	White or whitish on the flesh side	Characteristic smell of Shark (lightly pungent)	Well dried. Moisture not more than 40%	Nil	..
14	Maduwa	Trygon, Myliobatidae, Rhyncho-batus, Rhinebatus	Do.	Do.	Do.	Do.	Do.

1	2	3	4	5	6	7	8	9	10
15	Anguluwa	Arius	Cut open longitudinally, entrails removed and fish split open, or Kee- lams salted. and dried. With or With- out head.	Above $\frac{1}{2}$ 30 cm	Whitish to dull brown	Fresh flavour of a cured fish	Well dried Moisture not more than 40%	Nil	—
16	Anguluwa (Tuticorin)	Arius	Do.	Above 20 cm	Do.	Do.	Do.	..	Keelams pre- ferred
17	Hurulla	Sardinella Sirm	Salt-cured, in the round form without guts	Above 7 cm	White or Brown	Only that of a freshly cured fish. No other ammonical or foul odour shall be pre- sent.	Well dried. Moisture not more than 40%	..	Flesh should be firm and it shall not come off in shreds
18	Soodaya	Sardinella gibbosa	Cured with salt in the round form.	Above 7 cm	Do.	Do.	Do.	Do.	Do.
19	Morello	Hemirham- phus	Salted & dried in the round form.	15 to 30 cm (Beak to tail)	Do.	Do.	Do.	Do.	..
20	Venganawa	Pellona	Cured with salt in the round form and well dried, without guts	Above 6 cm	White to Yellow	Do.	Do.	Do.	..
21	Parawa Small	Caranx (Small)	Do.	Below 25 cm	White to light brown	Do.	Do.	Do.	..
22	Kumba- kawa	Rastrelliger kanagurta	Guts shall be removed, cured with salt and dried.	Above 10 cm	White to Brown	Fresh	Well Dried. Moisture not more than 40%	There shall be no salt and sand adhering to the fish	..

23	Thon <i>saya</i> Dried (Gr. I)	Dussumeria	Sun-dried in the round form and not salted	Above 7 cm.	Natural colour of the fish but dull and not brilliant.	Light pungent smell but fres- hly dried smell otherwise. No. decomposed smell to be detected.	Well dried. Moisture not more than 20%.	Broken bits of Spratts or any other fish or mixture of other varieties of sm- all fish, shall not be more than 5%.	Sand separated from the fish shall go to make the tare.
24	Chevva Keelam	Lethrinus; Aprion; Lutianus; Gaterina; & Pristipoma	Cured with salt as Keelam and Dried. May be with or without head.	Above 25 cm.	Light Yellow to dark brown.	Fresh cured flavour; no bad odour should be present.	Well dried. Moisture not more than 40%.	Nil	..
25	Jeela	Sphyraena	Split open or Keelams	Above 22.5 cm.	Dark coloured	Freshly cured smell. Shall not give any decom- posed odour.	Well dried. Moisture not more than 40%.	Nil	Keelams cut open longitudi- nally. Fish split and entrails removed shall be preferred.
26	Valaikandam	Chirocentrus	Fish removed of guts. Cut into pieces. Cured with salt and dried.	Above 10 cm.	Whitish to dull brown.	Fresh	Well dried. Moisture not more than 40%.
27	Thalapath	Histiophorus	Cured in the cut open form or as Keelam or strips or as fillets can be with or with- out head; as a whole fish or in pieces if the fish is of a very large size.	Above 30 cm. in the whole fish form or as pieces as the case may be.	White or Brown.	Freshly cured flavour.	Moisture not more than 40%.

1	2	3	4	5	6	7	8	9	10
28	Magracheri	Prepared from Carcharhinus Sp.	Dressed flesh pieces of Shark fish without bone or skin or fin or tail and cured with salt and dried.	Above 10 cm.	White to ash grey or flesh coloured (light pink).	Characteristic smell or Salted Shark (slightly pungent)	Moisture more than 40%.
29	Moothilla	Elacate Sp.	Salt cured and dried in the split open form or as Keelam or strips with or without head.	20 cm.	White to ash grey.	Freshly cured smell.	Moisture not more than 40%.		
30	Putunno	Lactarius Sp.	Salted and cured in the round form, guts removed only in the case of bigger fish of size above 15 cm. and may be cured in the split open form also.	Above 3 cm.	Characteristic colour of the fish i.e., light dark coloured.	Fresh & not pungent.	Moisture not more than 40%.
31	Thondaya Gr. II (Wet salted)	Dussumeria Sp.	Cured with salt in the round form and dried.	Above 7 cm.	Light dark coloured.	Green flavour.	Moisture not more than 40%.
32	Thondaya salted and dried.	Do. 2	Do. 2	Do. 2	Do.	Do.	Moisture not more than 40%.
33	Boian	Decapterus Sp. Caranx Sp.	Cured with salt in the round form and dried.	Above 7 cm.	White to Light dark.	Freshly cured fish flavour.	Moisture not more than 40%.
Koli (Uncalited)	Exocoetus Sp.	Dried in the sun in the whole rotti form.	Above 8 cm.	Light blue to Dark.	Wholesome dried fish smell and not pungent.	Moisture not more than 40%.	

35	Kolli (Salted)	Do.	Cured with salt in the salt in the round form and dried.	Above 8 cm.	Do.	Do.	Moisture not more than 40%.
36	Salaya (Oil Sardine of Malabar).	Sardinella <i>longiceps</i> .	Cured with salt and dried, with head but with- out guts.	Above 7 cm.	Greenish Brown.	Green cured fish flavour and emitting charac- teristic smell of fish oil.	Moisture not more than 40%.
37	Salaya (Sardine of East Coast)	Sardinella <i>gibbosa</i> , <i>Sardinella</i> <i>fimbriata</i> , <i>Sardinella</i> <i>albella</i> , <i>Coilia</i> Sp.	Cured with salt in the round form and dried.	Above 7 cm.	Do.	Do.	Moisture not more than 40%.

*Note.— The moisture content, except in the case of varieties mentioned at Serial Nos. 8, 9, 10, 11, 12 and 23, shall be taken at 45% during the period 1st June to 30th November.

ANNEXURE III

Draft rules proposed to be made under section 17 of the Export (Quality Control and Inspection) Act, 1963.

1. *Short title and commencement*—(1) These rules may be called the Export of Dried Fish (Quality Control and Inspection) Rules, 1967.

(2) They shall come into force on

2. *Definitions*.—In these rules, unless the context otherwise requires—

(a) 'Agency' means the Export Inspection Agency, Madras established under section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963).

(b) 'Dried fish' means (i) any of the trade varieties of the dried fish as specified in the Schedule to these rules; (ii) any other trade varieties of the dried fish, which the Central Government may, by notification in the Official Gazette, add to the Schedule to these rules.

3. *Basis of Inspection*.—Inspection of dried fish intended for export shall be carried out with a view to seeing that the dried fish conforms to the specifications recognised by the Central Government under section 6 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963).

4. *Procedure for Inspection*.—(1) An exporter intending to export dried fish shall submit an application to the Agency, or to an officer of the Agency authorised in this behalf by the Agency, giving particulars of the consignment intended to be exported, to enable it to examine such consignment or cause the same to be examined to see whether the same conforms to the specifications referred to in rule 3.

(2) Every application under sub-rule (1) shall be made not less than twenty four hours before the anticipated time of despatch of the consignment from the godown.

(3) On receipt of the application referred to in sub-rule (2), the Agency shall inspect the consignment and satisfy itself that the consignment complies with the requirements of the recognised specifications. The exporter shall provide all necessary facilities to the Agency to enable it to carry out such inspection.

(4) If on such inspection of the consignment, the Agency is satisfied that the same conforms to the recognised specifications and has been packed and marked according to these rules, it shall issue a certificate declaring the consignment as export-worthy.

5. *Packaging for Export*.—(1) The dried fish shall be packed in sound condition in leaf mats tied by a single coir rope. The bundle shall have only one knot which may be on the top or side of the bundle. The bundles shall be over-wrapped with serviceable gunnies or hessian cloth and properly stitched. When gunny bags are used, the original seams of the gunnies shall be inwards.

(2) Any packing, which is superior to the packing specified in sub-rule (1), may be adopted by the exporter subject to the prior approval of the Agency.

(3) Each package of any variety of dried fish shall contain a net quantity of 50.80 kg. (112 lb.) of fish.

(4) The total weight of the packing materials shall be uniform so as to ensure that the gross weight of the packages are uniform.

(5) The exporter shall ensure that in all packages passed for export, the coir rope knot on the bundle is securely tied by means of a strong jute or hessian twine through which a lead Seal shall be placed by the Agency.

(6) The exporter shall stencil their marks on the two broad sides of every package with indelible ink. The gross and net weight of each package and the name of the variety of fish packed shall also be marked on each package.

6. *Place of Inspection*.—(1) Inspection for the purpose of these rules shall be carried out at the exporter's premises which shall be well lighted and maintained in sanitary and hygienic conditions. Necessary facilities for weighing, packing and inspection shall be provided at the premises by the exporter.

(2) In addition to the inspection at the premises mentioned in sub-rule (1), the Agency may exercise such supervision at the port of shipment before loading, as it may consider necessary to carrying out the purpose of these rules.

7. *Inspection fees*.—The fees chargeable for purpose of examination and issue of certificates by the Agency under section 7 shall be calculated at the rate of rupee one for every Rs. 100.00 or fraction thereof the F.O.B. value of the goods and shall be paid to it for the inspection of dried fish under these rules.

8. *Appeal*—Any exporter aggrieved by the refusal of the Agency to issue a certificate under sub-rule (4) of rule 4 may, within *forty eight hours* of the receipt of the communication of such refusal by him, prefer an appeal to a panel of experts, consisting of not less than three persons, constituted for the purpose by the Central Government.

(2) The decision of the panel of experts on such appeal shall be final.

THE SCHEDULE

(See rule 2)

1. Seer (Cybium)
2. Angila (Cybium)
3. Balaya (Thynnus)
4. Parawa (Caranx)
5. Katta (Chorinemus)
6. Koduwa (Sciaena sp.—Pseudosciaena)
7. Lavaya (Serranus)
8. Spratts (Stolephorus)
9. Valainetholi (Stolephorus)
10. Kooney (Penaeus)
11. Prawns without Shell (Penaeus, Metapenaeus, Parapenaeopsis)
12. Prawns with Shell (Penaeus, Metapenaeus, Parapenaeopsis)
13. Shark (Carcharhinus, Sphyrna, Pristis, Galeocerda)
14. Maduwa (Trygon, Myliobatidae, Rhynchohatus, Rhinobatus)
15. Anguluwa (Arius)
16. Anguluwa (Arius)
(Tuticorin)
17. Hurulla (Sardinella sirim).
18. Soodaya (Sardinella gibbosa)
19. Morello (Hemirhamphus)
20. Venganawa (Pellona)
21. Parawa Small (Caranx)
22. Kumbalawa (Rastrelliger kanagurta)
23. Thondaya Dried (Dussumeria)
(Gr. I)
24. Chevva Keelam (Lethrinus; Aprion; Lutianus; Gaterina; and Pristipoma)
25. Jela (Sphyraena)
26. Valaikandam (Chiocentrus)
27. Thalapath (Histiophorus)
28. Magracheri (Prepared from Carcharhinus Sp.)
29. Moothilla (Elacate Sp.)
30. Pulunno (Lactarius Sp.)
31. Thondaya Gr. II (Dussumeria Sp.)
(Wet Salted)
32. Thondaya Salted and Dried (Dussumeria Sp.)
33. Bolan (Decapterus Sp., Caranx Sp.)
34. Kolli (Exocoetus Sp.)
(Unsalted)
35. Kolli (Exocoetus Sp.)
(Salted)
36. Salaya (Sardinella longiceps)
(Oil Sardine of Malabar)
37. Salaya (Sardinella gibbosa, Sardinella fimbriata, sardinella albella, Coilia Sp.)
(Sardine of East Coast)

[No. 60(10)Exp. Insp/67.]
S. RAMACHANDRAN, Jr. Secy.

